

Imusa

Imusa®

# ESPRESSO & CAPPUCCINO MAKER

RECIPE BOOKLET + MANUAL

# GET COOKING!

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**INNOVATIVE AND AUTHENTIC!** Fix a steamy cup of cappuccino or an energizing shot of espresso with this Imusa coffeemaker. This espresso and cappuccino machine features uniform heat distribution, so you can ensure that your beverage is the right temperature.

Enjoy and Buen Provecho!

**About IMUSA:** IMUSA is a leading ethnic housewares brand with deep roots in Latin America and the United States. IMUSA offers hundreds of affordable housewares products including gadgets, cookware, appliances, cleaning, food storage, espresso, and ethnic specialty items. IMUSA quality has been tested and handed down by homemakers who have been cooking for their families for more than 70 years.

Visit [imusausa.com](http://imusausa.com) to see recipes, 'how-to' videos by our chef team, and more product information.

**PLEASE READ ALL INSTRUCTIONS & SAVE FOR FUTURE USE**

Adjustable  
ON/OFF  
Steam Control

Light Indicator

Cappuccino  
Froth  
Nozzle

Filter  
Holder

Make  
espresso or  
cappuccino  
like a pro!

Glass Carafe  
with 2 Or 4  
Cup Indicator  
Markings

Removable  
Drip Tray for  
Easy Cleaning



## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electric shock and injury to persons do not immerse cord, plugs or appliances in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
- Do not use this appliance outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet.  
To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Scalding may occur if the lid is removed during the brewing cycles.
- Make sure lid to water reservoir is securely tightened before using.

## POLARIZED PLUG

- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

## SHORT CORD INSTRUCTIONS

- A short power supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. If an extension cord is available, it may be used if proper care is exercised. If an extension cord is used, the marked electrical rating of the extension cords should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

- Remove all packing material and literature.
- Before using your IMUSA Espresso Cappuccino Maker for the first time, familiarize yourself with all safety features and components.
- Wash all removable elements in warm, soapy water. Rinse and dry thoroughly. Wipe the outer housing with a clean damp cloth. Never immerse this appliance in water or any other liquid. Never clean any part in a dishwasher.
- Run full cycle with water or vinegar to clean until (See Care & Cleaning Section).
- Make sure that all pieces are working properly.
- Make sure the control knob is in the “off” position.
- Now you are ready to start making espresso.

## **MAKING ESPRESSO**

Read and follow instructions carefully for the best results.

1. Make sure the control knob is in the “off” position.
2. Remove the water reservoir lid by turning it counter-clock-wise and remove it from the appliance.
3. Fill the glass carafe to either the 2 or 4 water level marking on carafe - based on how much coffee you would like. Pour the water into the reservoir. Place the cover on the glass carafe and place it into position on the drip plate.
4. Turn clockwise to close the water reservoir lid. Make sure it is closed properly and tightly so steam doesn't escape during brewing process.
5. Remove the filter basket and holder from the appliance by turning clockwise. With the measuring spoon, measure the proper amount of espresso ground coffee and place into the filter basket.
6. Make sure the filter and basket are properly installed.
7. Insert the filter holder into the brewing head by pushing it upward so it is aligned with the matching slots. Turn the handle counter-clockwise until securely locked.
8. Switch the control knob to “brew”.
9. After approximately 4 minutes, espresso coffee will flow into the carafe.
10. Do not open the lid to the water reservoir or remove the filter holder during the brewing process. Scolding may occur.
11. When the coffee has stopped flowing into the carafe, turn the control knob to the “off” position.
12. Prior to removing the lid on the water reservoir or filter holder, turn the control knob to the full steam position and wait until all steaming stops from the nozzle. Then turn the control knob to the “off” position.

## MAKING CAPPUCCINO

Cappuccino is easily made by combining espresso coffee, milk and frothed milk. Begin by filling a tall and narrow pitcher with fresh cold milk. Follow steps 1-9 from above for the making of espresso coffee.

1. As the coffee begins to flow into the carafe, hold the pitcher under the frothing nozzle. Insert the nozzle just under the surface of the milk. Turn the control knob slowly to the maximum position. Moving the pitcher in a circular direction, adjust steam flow using the control knob to achieve the desired froth. If the frothing nozzle is not under the milk surface, splattering will occur.
2. When frothing is complete, turn the control knob back to “brew” and finish the espresso coffee making process.
3. When the coffee has stopped flowing into the carafe, turn the control knob to the “off” position.
4. Prior to removing the safety lid or the filter holder, turn the control knob to the full steam position and wait until all steaming stops from the nozzle. Then turn the control knob to the “off” position.
5. Fill the cappuccino cup(s) with  $\frac{1}{3}$  coffee. Pour an equal amount of heated milk from the frothing pitcher. Top with frothed milk by spooning the frothed milk into the cup(s).

## CARE & CLEANING

The IMUSA Espresso Cappuccino Maker and its parts are not dishwasher safe. Always wash by hand. It is recommended washing when not used for an extended period of time.

- Before Use: Run full cycle with water or vinegar to clean unit. Repeat every 2-3 months to clean your appliance.
- Unplug the Espresso & Cappuccino Maker from the electrical outlet and allow to cool completely before cleaning.
- After each use, the coffee filter basket and holder should be emptied and rinsed thoroughly with warm water. Dry before reassembling the appliance. **Make sure gasket and filter are properly installed before each use.**
- Use warm, soapy water to clean the glass carafe and carafe lid. Please handle with extreme care, for glass will become slippery when wet.
- The drip plate may be removed and washed in warm, soapy water.
- To clean the outside of the appliance, use a damp cloth. Never immerse the appliance in water or any other liquids(s).
- This appliance is for household use only.

## DE-SCALING

If you live in an area with hard water, minerals and calcium will accumulate and affect the operation of your espresso & cappuccino maker. Approximately every six months the appliance should be cleaned with distilled vinegar. To remove the mineral deposits, or scale, follow the instructions below:

- Before cleaning the appliance, make sure the control knob is in the “off” position and the appliance has been disconnected from the wall outlet.
- Fill the carafe with distilled vinegar and pour into reservoir as you would with water.
- Fasten the safety lid.
- Attach empty coffee filter basket and holder.
- Place the carafe on the drip plate. Plug the appliance into a 110-120 volt AC electrical outlet.
- Turn the control knob to the “brew” position. In a few minutes, the heated vinegar will start to flow through the coffee basket into the carafe.
- Place the steam jet (frothing nozzle) into a tall glass or mug. Move the control knob to the highest steam setting during the brewing process for only a few seconds. This will clear any milk residue from the steam tube.
- Close the steam jet, allowing the hot vinegar to continue to flow into the carafe.
- When the vinegar has stopped flowing, turn the control knob to the “off” position. Allow the appliance to cool completely. Remove the basket holder, filter and carafe and rinse with hot water.
- Repeat the steps above using cold water to rinse away any traces of vinegar. It is recommended to repeat this cold water cycle twice.
- Turn the control knob to the “off” position and unplug the espresso & cappuccino maker from the wall outlet.



# RECIPES FOR YOUR NEW ESPRESSO & CAPPUCCINO MAKER

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## 3 Layer Iced Coffee Bon Bon

BY THE IMUSA CHEF TEAM

- 1 14oz can condensed milk  
ice cubes**
- 1 cup of room temperature  
unsweetened espresso coffee**

Pour 2 inches of condensed milk into the base of 4 (4 oz.) juice glasses. Slowly pour one ounce of coffee on top of the condensed milk in each glass. Take the remaining four ounces of coffee and put them in a blender with four ice cubes. Blend until a thick foam is formed. Pour the foam into each glass carefully. Serve immediately.

**MAKES 4 SERVINGS.**

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## Almond Cappuccino

BY THE IMUSA CHEF TEAM

- 2 quarts hot brewed coffee**
- 4 cup evaporated skim milk**
- ½ cup brown sugar**
- 1 Tablespoon vanilla extract**
- 1 teaspoon almond extract**

Combine cappuccino made in your IMUSA Espresso Maker, sugar, vanilla and almond extract. Stir it well. Serve immediately.

\* Evaporated milk needs to be diluted with water before frothing.

**MAKES 3 SERVINGS.**



# Tiramisu Trifle with Espresso Chocolate Sauce

BY ANA QUINCOCES

- 6 egg yolks**
- 1 cup plus 2 tablespoons of granulated sugar, divided**
- 1 teaspoon vanilla extract**
- 3 eight ounce containers of mascarpone cheese**
- ½ cup heavy whipping cream**
- 1 cup freshly brewed espresso hot or warm, divided**
- ½ cup Kahlua liquor, divided**
- ½ cup of condensed milk**
- 2 14oz packs of Italian lady fingers (crunchy)**
- 2 Tablespoon unsweetened cocoa powder**
- ¾ cups bittersweet or semisweet chocolate curls, optional**
- 6 ounces semisweet chocolate chips**

**1.** In a large heat proof glass bowl beat egg yolks, sugar and vanilla for 5 minutes on medium to high speed. Place bowl over a pot of simmering water and continue beating until the mixture doubles in size. Remove bowl from heat and add the containers of mascarpone cheese and continue beating until very smooth. Place bowl in the refrigerator to chill.

**2.** In a separate bowl, beat heavy cream with 2 tablespoons of sugar until stiff peaks form. Fold the whipped cream mixture into the bowl of the cheese mixture and chill.

**3.** In a separate bowl, combine ¾ cups of the espresso, ¼ cup of the Kahlua and the condensed milk. Dip the lady fingers in the espresso mixture one at a time and layer in the bottom of a trifle dish or 13x9 baking dish. Top first layer of lady fingers with a third of the cheese mixture. Repeat this process, finishing with the cream. Sift the cocoa powder over the top layer of cream and top with the chocolate curls. Refrigerate for at least 4 hours in a trifle dish (you can use any size) or 8 hours if slicing from a rectangular vessel.

**MAKES 6 SERVINGS.**

**FOR THE SAUCE** Before serving, in a medium saucepan bring the remaining ¼ cup of espresso and ¼ cup of Kahlua to a boil over medium high heat. Remove from heat and add the 6 ounces of semisweet chips. Allow to stand 3 to 5 minutes until melted. Stir well until very smooth. Serve immediately with the Tiramisu, on the side or poured on top!

## COMO HACER CAFÉ EXPRESO

- Asegurarse que el botón de control este en posición “off”. Enchufe el cable de la cafetera en un receptáculo eléctrico de 110-120 V, corriente alterna.
- Quite la tapa de seguridad haciéndola girar hacia la izquierda.
- Llene el recipiente colector de café, usando como referencia las marcas que aparezcan en el recipiente de agua. Coloque la tapa del recipiente colector de café y póngalo en su posición sobre la parrilla de goteo.
- Coloque y cierre la tapa de seguridad girándola hacia la derecha.
- Saque el filtro y el sostén de la cafetera, girándola a la derecha. Con la cuchara de medir, determine la cantidad de café expreso requerido y échelo al filtro.
- Coloque el filtro en su sostén.
- Inserte el sostén del filtro en el cabezal de colado poniéndolo a nivel del mismo y de manera que coincida con las ranuras. Haga girar el mango hacia la izquierda hasta que quede firmemente sujeto.
- Coloque el botón de control en “brew”.
- Después de transcurridos aproximadamente 4 minutos, fluirá el café expreso del recipiente colector.
- **NOTA:** Para el cappuccino, refiérase a la sección “Como Hacer Café Cappuccino”.
- No abra la tapa de seguridad ni quite el filtro mientras la cafetera este colando, pues puede quemarse.
- Cuando deje de fluir café hacia el recipiente colector, coloque el botón de control en posición “off”.
- Antes de sacar la tapa o el filtro, coloque el botón de control en la posición máxima generación de vapor y aguarde hasta que deje de salir vapor por la boquilla. Entonces, pongo el botón de control en “off”.

## COMO HACER CAFÉ CAPUCCINO

- El capuchino es fácil de hacer combinando café expreso, leche y leche con espuma. Comience llenando un recipiente alto y estrecho con leche fresca y fría. Es preferible usar leche desnatada.
- Siga las instrucciones que se dan mas abajo para hacer café expreso.
- Cuando el café comience a fluir dentro de recipiente colector, coloque el recipiente debajo de la boquilla para espumar. Inserte la boquilla exactamente debajo de la superficie de la leche. Coloque lentamente el botón de control en la máxima posición. Mueva de modo circular el recipiente que contiene la leche y ajuste el flujo de vapor ajustando el botón de control hasta lograr el nivel de producción de espuma que desee. Si la boquilla del espumador no se coloca debajo del nivel de la leche, esta salpicara.
- Una vez concluido el proceso de producción de espuma, retorne el botón de control a la posición “brew” y concluya la preparación del café expreso.
- Cuando el café deje de fluir al recipiente colector, coloque el botón de control en “off”.
- Antes de quitar la tapa de seguridad o el sostén del filtro, haga girar el botón de control a la posición de máxima producción de vapor y aguarde hasta que este deje de salir por la boquilla.
- Llene la(s) taza(s) de capuchino con  $\frac{1}{3}$  de café. Vierta una igual cantidad de leche caliente contenida en el recipiente. Cubrala echándole con una cuchara leche con espuma.

## COMO LIMPIAR

- Desconecte la cafetera de la electricidad y deja enfriar completamente antes de limpiar.
- Despues de cada usa, el sostén del filtro debe ser limpiado con agua caliente.
- Secar antes de que se vuelva a montar en la cafetera.
- Use jabon y agua caliente para limpiar el recipiente colector. Cuidado con el cristal que no se resbale cuando se este lavando el recipiente.
- La parrilla removible puede ser movida y lavada con jabon y agua caliente. Para limpiar el aparato, use una toalla majada. Nunca sumerja el aparato en agua u otros liquidos.
- El recipiente colector esta disenado para el uso del aparto solamente. Nunca usar un recipiente que este agrietado que tenga un mango suelto.
- Un cordon corto esta incluido para reducir el riesgo de que las personas alrededor se enreden y se hagan un daño fuerte.
- Extensiones mas largas se pueden usar con mucho cuidado.
- El índice eléctrico de la extensión debe ser por los menos el mismo índice del aparato eléctrico.
- El aparato deber estar colgando de las superficies en que encuentre colocada la cafetera para expreso y capuchino donde puede ser jalada o tropezada.
- Este aparato es para uso domestico solamente. Conserve estas instrucciones.

## IMPORTANTES MEDIDAS DE SEGURIDAD

- Cuando use aparatos electrónicos, tenga las siguientes precauciones:
- Lea las instrucciones detenidamente.
- No toque superficies calientes. Use las agarraderas.
- Para evitar choques eléctricos no sumerja el producto o el cordon en agua u otro liquido. Lea las instrucciones para su limpieza.
- Es necesario la supervisión de un adulto cuando el aparato es usado por niños o cerca de ellos.
- No deja el aparato funcionando sin alguna supervisión.
- Desenchufe el aparato cuando no lo este usando o cuando lo este limpiando.
- No opere con el cable danado o con algún defecto de funcionamiento. Llevelo al centro de servicio autorizado mas cercano para que este se examinando y reparado.
- El uso de accesorios no vendidos o reparados por el fabricante pueden ser peligrosos.
- No use a la interperie o mientras este parado en suelo húmedo.
- No permita que el cordon cuelgue del borde de una mesa o que toque alguna superficie caliente.
- No coloque el aparato sobre o cerca de una hornilla de gas o electricidad, ni un horno caliente.
- Use extrema precaucion cuando este en movimiento el aparato y este contenga algún liquido caliente.
- Antes de desconectar el aparato, asegurese que el botón de funcionamiento esta en “off”.
- Nunca use el aparto sin agua.
- No trates de destornillar o sacar la tapa de seguridad mientras el aparato esta en uso. Espere que la producción de colar esta completado y toda el agua se haya vaporizado y salido del aparato.





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